I DIDN'T THINK YOU WOULD STILL BE WANDERING AROUND GINZA.
I WAS MEETING CHAIRMAN KURUSHIMA HERE BUT IT SEEMS LIKE AN UNFAMILIAR CUSTOMER CAME EARLIER THAN ME
I'M VERY SORRY, SIR, BUT HE IS NOT A CUST-OMER

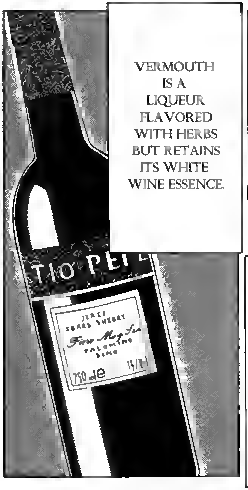
Glass13
THE GLASS OF BETRAYAL (SECOND HALF)

Glass13
THE GLASS OF BETRAYAL (SECOND HALF)

S-SASAKURA-SAN, HOW CAN YOU BE SO RUDE TO SENSEI..
THIS IS UCHIDA-KUN. HE WAS FIRED BY A NARROW-MINDED BARTENDER AND IS TEMPORARILY WORKING AT OUR PLACE.
.....
I DON'T REMEMBER SAYING SUCH WORDS I'M AFRAID THE BARS DECIDED THAT THEMSELVES
REFUSING TO LET A MAN WORK AT ANOTHER BAR JUST BECAUSE HE WAS FIRED I NEVER THOUGHT YOU WERE A NARROW MINDED AND AUTHORATIVE BARTENDER
7
PLEASE TAKE A SEAT, KUZUHARA-SAN. WE'RE ALMOST READY.
WILL YOU CUT IT OUT, SASAKURA?
IT CAN'T BE HELPED THAT YOU'RE A FAMOUS BARTENDER EVERYONE'S AFRAID OF OFFENDING. THAT'S EVEN MORE CUNNING.

CREAK
GOOD EVENING!
WHAT WOULD YOU LIKE TO ORDER TODAY, SIR?
PLEASE, GO AHEAD
CAN I ORDER YET?
OH?
BUT I MIGHT AS WELL GET A DRINK
I'M SORRY, KUZUHARA-SAN. MY GRANDFATHER ISN'T FEELING WELL. THANKFULLY, I WAS NEARBY AND COULD TELL YOU
T-THAT'S BECAUSE
WEREN'T YOU THE ONE WHO MESSED UP THE MARTINI AT KUZUHARA-SAN'S PARTY ? WHY ARE YOU HERE?

!
IF IT'S POSSIBLE, I'D LIKE A COCKTAIL MADE BY THAT BARTENDER THERE
DRY GIN, DRY SHERRY, DRY VERMOUTH, DUBONNET, EACH 15 ML, A DASH OF ORANGE CURA AO
MIX THESE INGREDIENTS TOGETHER
THIS IS
GIN AND VERMOUTH
O-OKAY
STIR STIR
THEN I'LL HAVE THE SAME. DON'T FAIL THIS TIME! GO FOR IT!
FAIL...

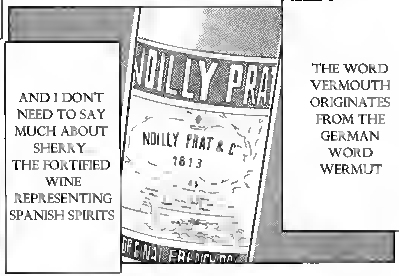


VERMOUTH IS A LIQUEUR FLAVORED WITH HERBS BUT RETAINS ITS WHITE WINE ESSENCE.

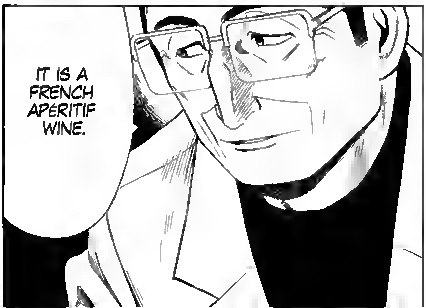
YES.

I REMEMBER VERMOUTH AND GIN ARE OFTEN ADDED TOGETHER, TO MAKE A MARTINI, RIGHT?

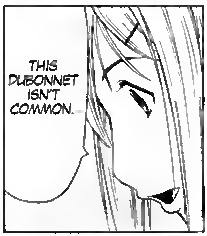
AND I DONT NEED TO SAY MUCH ABOUT SHERRY THE FORTIFIED WINE REPRESENTING SPANISH SPIRITS



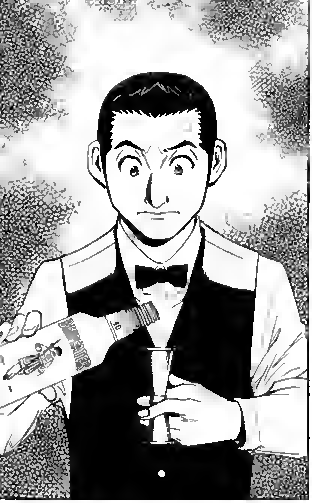
THE WORD VERMOUTH ORIGINATES FROM THE GERMAN WORD WERMUT

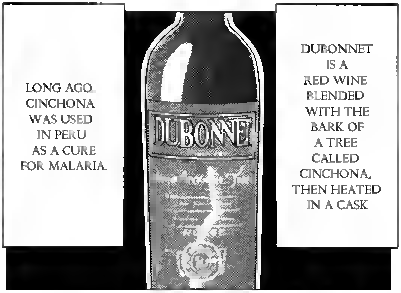


IT IS A FRENCH APÉRITIF WINE.



THIS DUBONNET ISN'T COMMON.




LONG AGO, CINCHONA WAS USED IN PERU AS A CURE FOR MALARIA.
DUBONNET
DUBONNET IS A RED WINE BLENDED WITH THE BARK OF A TREE CALLED CINCHONA, THEN HEATED IN A CASK

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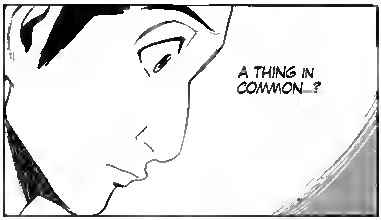
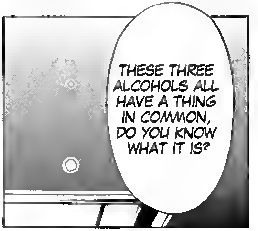
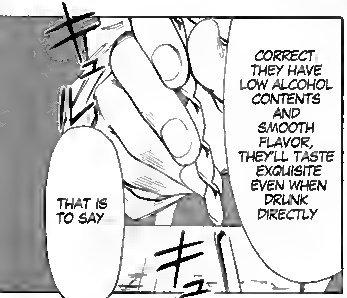

A THING IN COMMON...?


THESE THREE ALCOHOLS ALL HAVE A THING IN COMMON, DO YOU KNOW WHAT IT IS?


CORRECT. THEY HAVE LOW ALCOHOL CONTENTS AND SMOOTH FLAVOR, THEY'LL TASTE EXQUISITE EVEN WHEN DRUNK DIRECTLY
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THAT IS TO SAY
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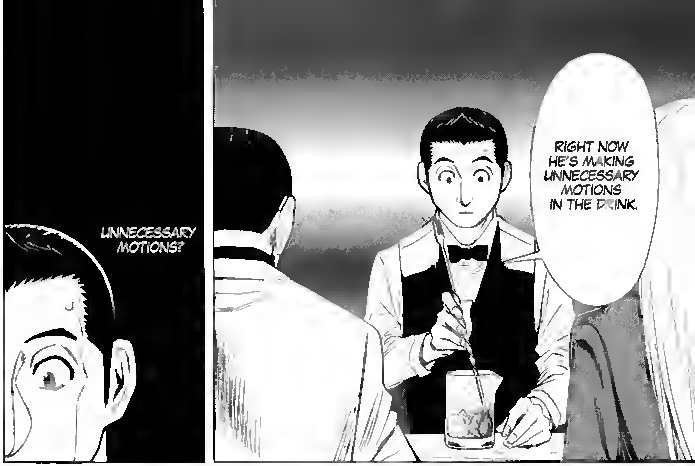
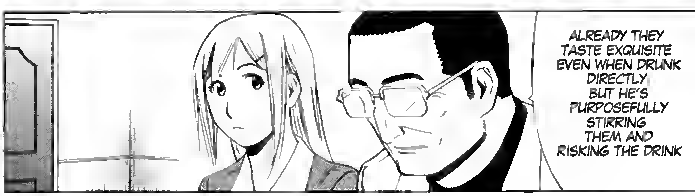
LET'S SEE...
WHITE WINE, SHERRY, RED WINE... THEY ALL USE A WINE MADE FROM GRAPES AS THEIR BASE LIQUOR?


UNNECESSARY MOTIONS?
RIGHT NOW HE'S MAKING UNNECESSARY MOTIONS IN THE DRINK.


ALREADY THEY TASTE EXQUISITE EVEN WHEN DRUNK DIRECTLY BUT HE'S PURPOSEFULLY STIRRING THEM AND RISKING THE DRINK

TO STIR TOGETHER THESE EXQUISITE LIQUORS...
THAT IS THIS COCKTAIL'S MAIN POINT.

SOMETIMES IT WOULD EVEN DISRUPT THE BALANCE AND TASTE DISGUSTING.
IT'S LIKE WATER!
THE FLAVOR OF THE WINE'S ALL GONE...
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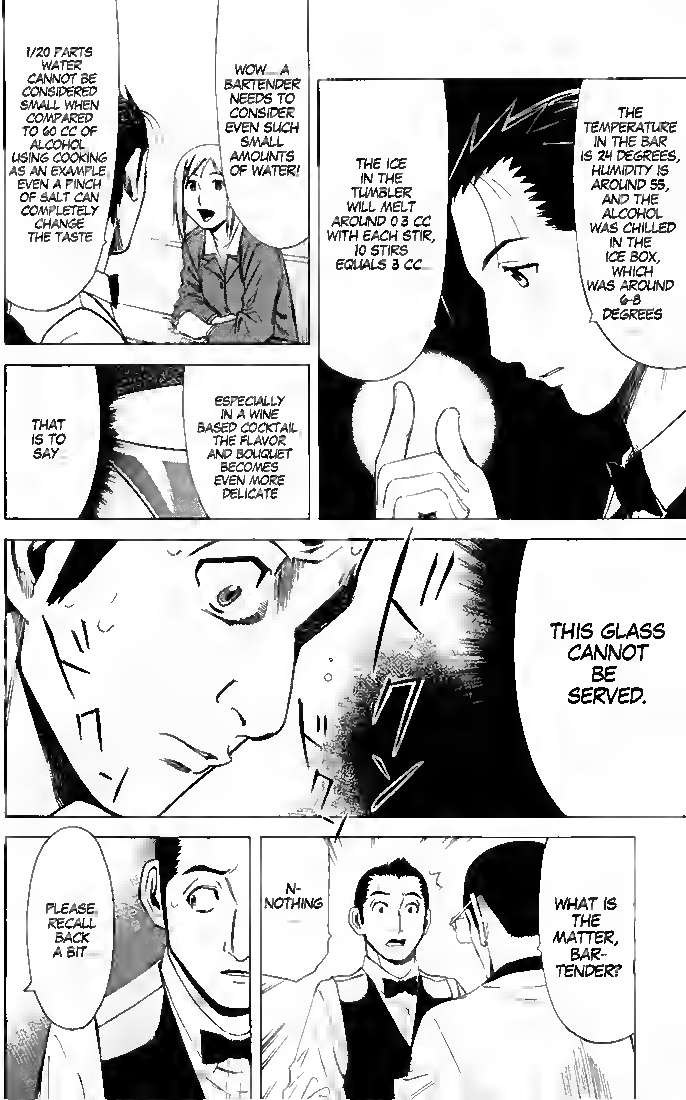
.....
Y-YES.
WELL? IS IT DONE?
"CLEELING."
"CLEELING."

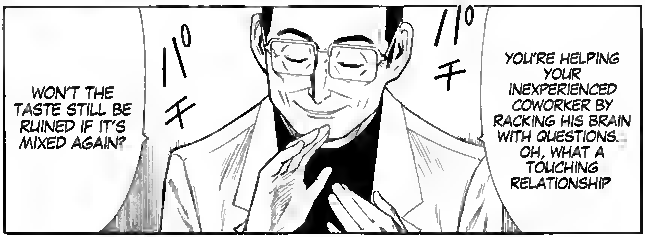

WOW... A BARTENDER NEEDS TO CONSIDER EVEN SUCH SMALL AMOUNTS OF WATER!
1/20 PARTS WATER CANNOT BE CONSIDERED SMALL WHEN COMPARED TO 60 CC OF ALCOHOL USING COOKING AS AN EXAMPLE EVEN A PINCH OF SALT CAN COMPLETELY CHANGE THE TASTE
THE TEMPERATURE IN THE BAR IS 24 DEGREES, HUMIDITY IS AROUND 55, AND THE ALCOHOL WAS CHILLED IN THE ICE BOX, WHICH WAS AROUND 6-8 DEGREES
THE ICE IN THE TUMBLER WILL MELT AROUND 0.3 CC WITH EACH STIR, 10 STIRS EQUALS 3 CC...
ESPECIALLY IN A WINE BASED COCKTAIL THE FLAVOR AND BOUQUET BECOMES EVEN MORE DELICATE
THAT IS TO SAY...
THIS GLASS CANNOT BE SERVED.
WHAT IS THE MATTER, BAR-TENDER?
N-NOTHING
PLEASE, RECALL BACK A BIT...

THE BEGINNING
RECALL BACK TO THE DAYS WHEN THERE WAS NO PRIDE, SKILLS, EXPERIENCE, CONFIDENCE, NOTHING
RECALL BACK TO YOUR FIRST DAY AT THE COUNTER AS A BARTENDER, SERVING YOUR FIRST GLASS OF ALCOHOL TO THE CUSTOMER
!

SIR! I'M VERY SORRY!
PLEASE... LET ME MAKE YOU A NEW GLASS!
...
WOULDN'T REPEATING THE SAME WORK ONLY REPEAT THE MISTAKE? IT ADDS TO THE DISGRACE.

TH-THAT'S RIGHT...
IF I POUR THE FOUR LIQUORS INTO THE GLASS IN ORDER, THE ICE WILL MELT BEFORE I STIR...
WHAT SHOULD I DO ?
MIXING NEEDS TO BE DONE IN THE MIXING GLASS.
BUT IS THAT REALLY THE CASE?
I SEE!

パチ
パチ
IF I PUT EVERYTHING INTO THE GLASS BEFORE MIXING...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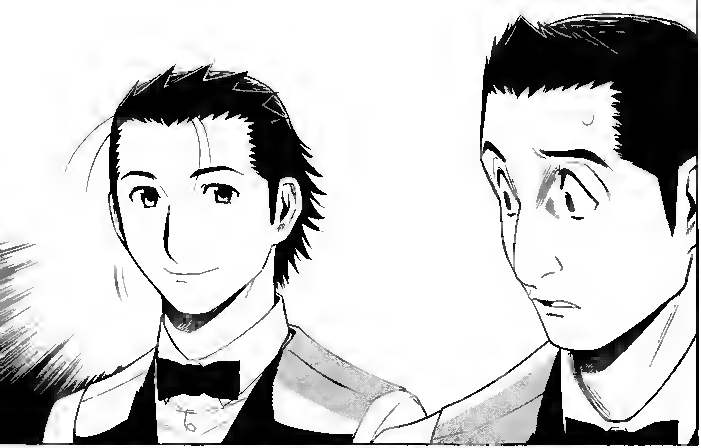
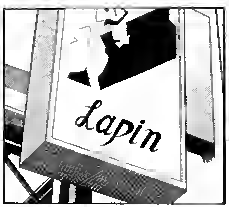
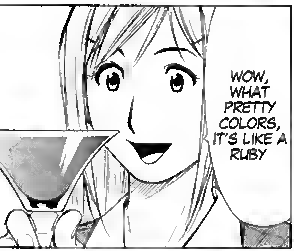
WON'T THE TASTE STILL BE RUINED IF IT'S MIXED AGAIN?
YOU'RE HELPING YOUR INEXPERIENCED COWORKER BY RACKING HIS BRAIN WITH QUESTIONS. OH, WHAT A TOUCHING RELATIONSHIP

YOU WANT ME TO USE THAT TYPE OF WINE?
EH...
...
YES THAT IS CORRECT, SIR



PLEASE


Lapin


WOW, WHAT PRETTY COLORS, IT'S LIKE A RUBY

PLEASE, ENJOY
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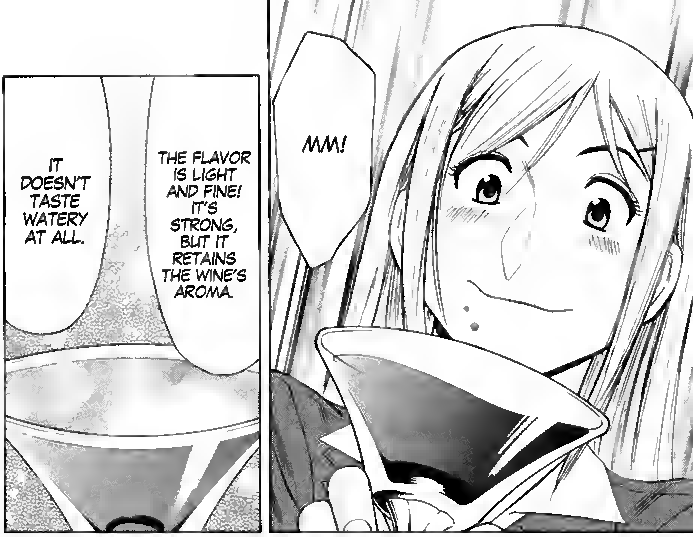
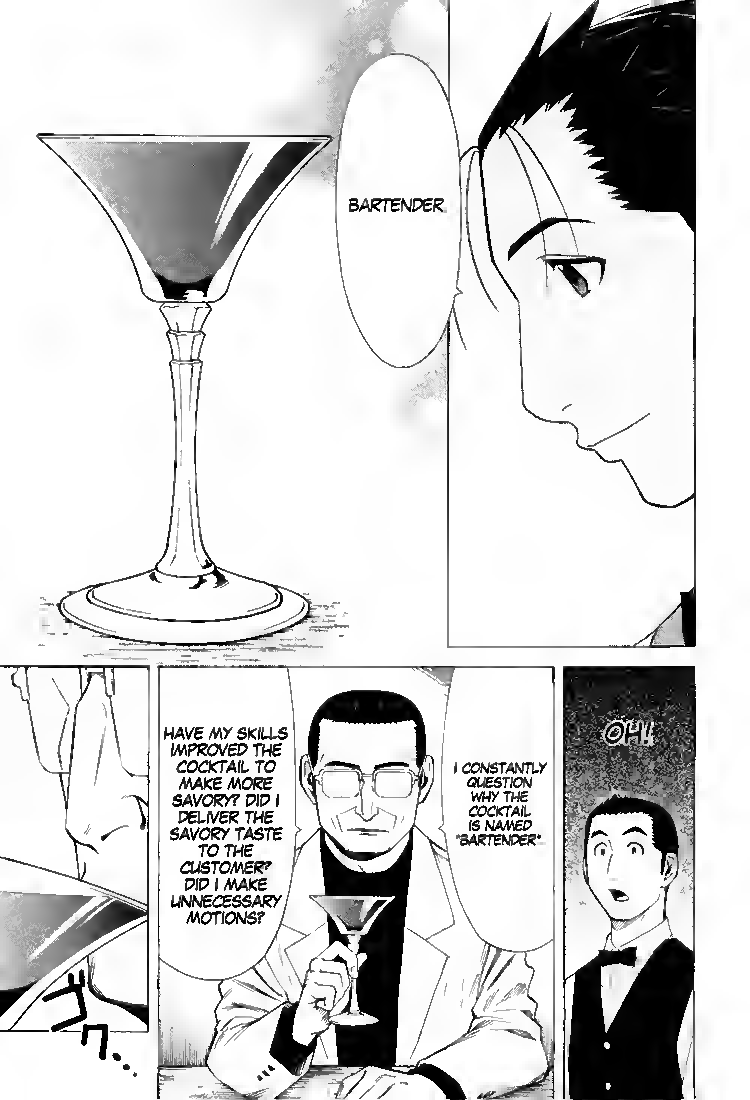

MM!
THE FLAVOR IS LIGHT AND FINE! IT'S STRONG, BUT IT RETAINS THE WINE'S AROMA.
IT DOESN'T TASTE WATERY AT ALL.

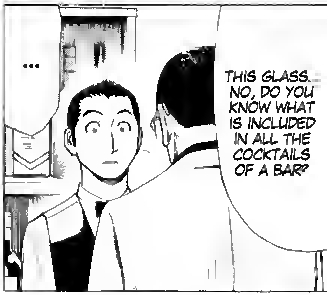
IT'S DELICIOUS! WHAT IS THE NAME OF THIS COCKTAIL?
AH... NAME?

A COCKTAIL MADE FROM DRY GIN, DRY VERMOUTH, DRY SHERRY AND DUBONNET,
IS NAMED...
AH...


BARTENDER.
OH!
I CONSTANTLY QUESTION WHY THE COCKTAIL IS NAMED "BARTENDER."
HAVE MY SKILLS IMPROVED THE COCKTAIL TO MAKE MORE SAVORY? DID I DELIVER THE SAVORY TASTE TO THE CUSTOMER? DID I MAKE UNNECESSARY MOTIONS?
ゴク…

IT IS REVERENCE OF THE CUSTOMER.

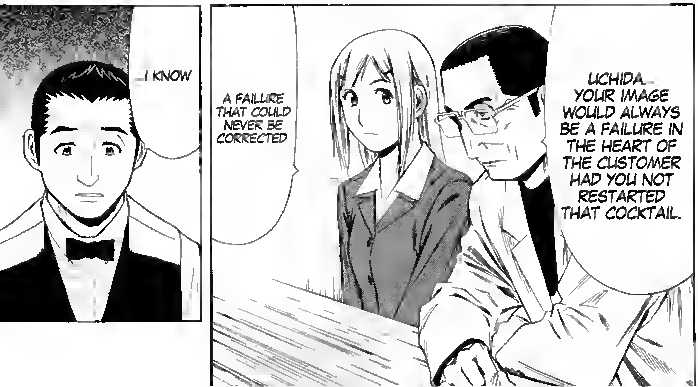
THIS IS...?!


...
THIS GLASS... NO, DO YOU KNOW WHAT IS INCLUDED IN ALL THE COCKTAILS OF A BAR?

QUITE THE OPPOSITE. NO MATTER WHEN, I'VE ALWAYS BEEN THE MOST FEARFUL OF THE CUSTOMERS.
MR. PERFECT DID YOU NOT ALWAYS SAY CUSTOMERS WOULD YIELD TO YOUR PERFECT CREATIONS? THAT DID NOT SOUND LIKE YOUR WORDS

REVERENCE ?

AND BECAUSE OF THAT, I ALWAYS PURSUE EVEN A GREATER PERFECTION AS MY GOAL.
MY HARD WORK UP TO NOW WILL NOT LOSE TO ANYONE


UCHIDA... YOUR IMAGE WOULD ALWAYS BE A FAILURE IN THE HEART OF THE CUSTOMER HAD YOU NOT RESTARTED THAT COCKTAIL.
A FAILURE THAT COULD NEVER BE CORRECTED
...I KNOW

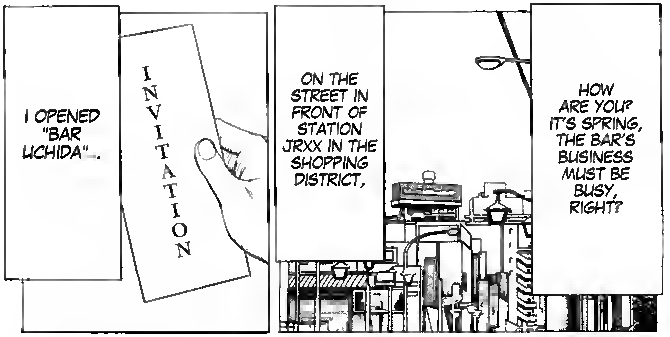
HOWEVER...
YOU WERE ABLE TO FACE YOUR OWN FAILURE AND REMAKE THE COCKTAIL. IF YOU CONTINUE YOUR HARD WORK.
CUSTOMERS, AND ALL BARTENDERS, WILL BE WILLING TO HELP. A BARTENDER IS THAT KIND OF JOB.
AH! THOSE WORDS...
TO NOT BETRAY THE CUSTOMER. JUST THAT POINT,
BARTENDERS CAN BE CALLED THE MOST STRONGLY UNIFIED COMMUNITY IN THE WORLD
YOU SAID THAT TOO, THE FIRST TIME I MET YOU.
RIGHT?
B-BE QUIET!

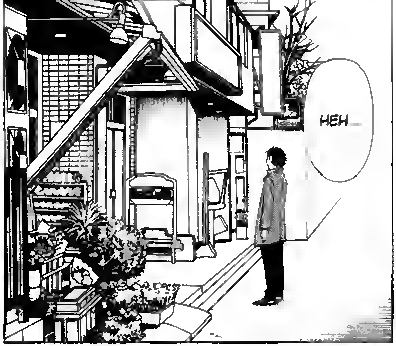
IN THIS WORLD, THERE ARE TWO PROFESSIONS THAT CAN NEVER BETRAY THEIR CUSTOMERS
THE FIRST ARE THOSE WHO PRACTICE MEDICINE, AND THE SECOND ARE...
BARTENDERS.
HMPH... CAN SOMEONE WHO DOTES UPON CUSTOMERS AS A FREE SERVICE REALLY BE QUALIFIED TO BE CALLED A BARTENDER?
FOR THE SAKE OF HELPING AN INEXPERIENCED BARTENDER THERE'S SOMEONE WHO...

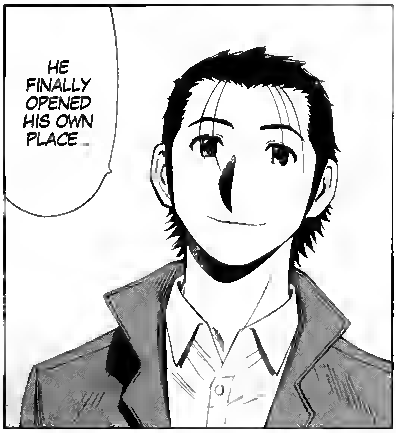
DARED TO SWITCH THE BRAND OF GIN.
SWITCHED THE GIN?
WASN'T IT STILL THE BEEFEATER BRAND?
BEEFEATER HAS A GIN CALLED CROWN JEWEL WHICH HAS 3% HIGHER ALCOHOL CONTENT.
CROWN JEWEL
THE ALCOHOL'S PERSISTENT DISPOSITION WILL GET STRONGER WHEN THE ALCOHOL CONTENT RISES,
SUCH THAT THE COCKTAIL WON'T TASTE WATERY

HE MANAGED TO TASTE JUST A DIFFERENCE OF 3%.
Lapin
THE TRICK CAN BE PULLED OFF WITH A LITTLE INTELLIGENCE.
THAT'S AN ANNOYING TONGUE!
REALLY...
AS EXPECTED OF SENSEI! WE'RE FOUND OUT.
...SIGH...

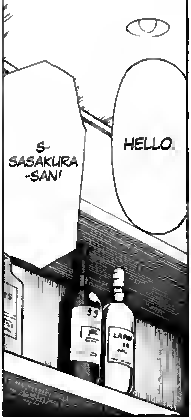
2 WEEKS LATER


I OPENED "BAR UCHIDA"...
INVITATION
ON THE STREET IN FRONT OF STATION JRXX IN THE SHOPPING DISTRICT,
HOW ARE YOU? IT'S SPRING, THE BAR'S BUSINESS MUST BE BUSY, RIGHT?

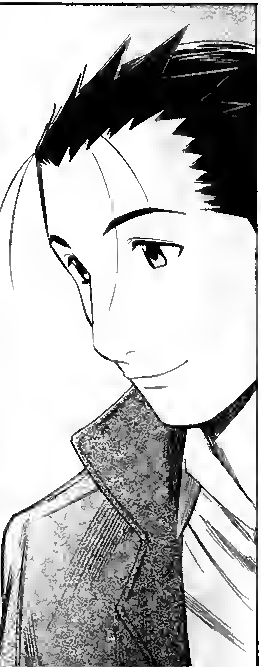

HEH...


HE FINALLY OPENED HIS OWN PLACE...

BAR UCHIDA


HELLO.
S-SASAKURA-SAN!

HM! THE PLACE IS SMALL, BUT IT'S A GOOD PLACE!
SOMEONE ASKED ME IF I WANTED TO TRY THEY SAID I COULD USE MY NAME FOR THE PLACE EVEN THOUGH I'M ONLY THEIR BARTENDER.



HEHE.. LOOK OVER THERE
ﾌﾞﾝﾈ

OH...

OUZO
WILKINSON
GIN
Cointreau
BARTENDER.. EH.
Seagrams
V.O
CANADIAN
SKY
CONGRATULATIONS ON YOUR GRAND OPENING BARTENDER.. KUZUHARA RYUUICHI

DATS.US PRESENTS

B A R T E N D E R

Glass XIII

TRANSLATOR: Seph
TRANSLATION CHECK: Punyan
CLEANING: Rein
TYPESETTING: Vande & Cael
TOUCH-UP: Cael
SPECIAL THANKS: Koroku
SCANS: Winny

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